
BORDIGA VERMOUTH DI TORINO ROSSO



Region: Piedmont, Italy

Product Type: Aromatized Wine

Primary Botanicals: Artemisia absinthium, European dittany, elderberry, china, yarrow, orange peel, gentiana acaulis flowers, vanilla bean, cardamom

Botanical Source: artemisia, elderberry, yarrow, dittany, gentiana all wild foraged locally, orange peel from Sicily, cardamom from Asia, vanilla from Madagascar. Wines are nebbiolo, moscato and trebbiano from the Langhe

Finished ABV: 18%

Method of Production: wines mixed and rested 5 days, sugar added and stirred over 5 days to dissolve, all herbs infused or distilled individually then added to the wine solution. Rested 40 days, clarified naturally with cold temperature, paper filtered, rested 10 days, then bottled. Rested 20 days in cellar

Try this in ...: any classic cocktail recipe, gin drinks, as an americano with the Bordiga aperitivo and bitter rosso

** Visit <https://omwines.com/make-a-cocktail> for suggestions

Notes from Oliver:

Bordiga was started in 1888 by Pietro Bordiga, a bartender in Torino when the city was the epicenter of Italian spirits and cocktail culture. He decided to locate his distillery in the small town of Cuneo because it offered him a strategic position a little over an hour south of Torino, and also close to the Occitan Alps, where he was sourcing his wild botanicals. The climate there, influenced equally by altitude and proximity to the Mediterranean sea, creates herbs that are particularly rich in essential oils and aromas. His great-grandson, also named Pietro Bordiga, still lives above the distillery.

The Bordiga Rosso vermouth is still made according to Pietro's original recipe which importantly uses Nebbiolo as one of the base wines. This is what provides the red color; no chemicals are used. Made in the classic Vermouth di Torino style, cardamom, vanilla and citrus meld with a silky mouthfeel. As with all Bordiga vermouths, freshness and acidity set it apart from others in the category, allowing the botanicals to shine.